

品味中華料理的精彩雋永
Taste extravaganza with Authentic Chinese Cuisine

儷軒中餐廳，設計風格完美體現東方特有的華麗古典韻味，富麗堂皇的時尚饗食空間，以供應大中華料理為理念，廚藝精湛的料理團隊，嚴選大溪當令食材，悉心融揉創意巧思與深厚火候功夫，為饗家獻上一道道意猶未盡的好味道。

The design of the Li Xuan Chinese Restaurant is the perfect embodiment of the unique, gorgeous and classical oriental charm. This restaurant primarily serves Chinese cuisines at its magnificent and fashionable dining spaces. Besides, our skilled chef team use a strict selection of Daxi's seasonal ingredients in combination with a delicate blend of creative ingenuity and cooking skills in order to deliver delicious gourmet dishes to the guests.



時光詩歌 The Poetry of Time
楊誠宏 Chihung Yang

嚴選美國牛肉，敬請安心食用。
Unless otherwise noted, all the beef we use is prime grade U.S. beef.
未標註產地國之豬肉菜餚，均使用台灣豬肉。
All dishes containing pork without marking the country of origin use Taiwan pork.
本餐廳使用非籠飼雞蛋。
We are committed to use Cage-Free Eggs.



- 本餐廳加收 10% 服務費 Additional 10% Service Charge will be required.
- 照片僅供參考，食材視季節供應可能有變化 Food ingredients may differ from image shown due to seasonal supplies.
- 如有任何特殊的飲食需求或過敏來源，請讓我們知道，我們將滿足您的各式需求及期望，並提供您愉悅的用餐體驗。
Allow us to fulfill your every need, want and desire. Simply let us know if you have any special dietary requirements or allergies and we will happily re-design your dining experience.



推薦 Recommendation



辣 Spicy



冷 Cold



熱 Hot



蛋奶食 Lacto-Vegetarian



純素食 Vegan



豬肉 Pork



過敏原 Allergens



三天前預訂 3 Days Reservation in Advance



餐點需較長製作時間 May require longer preparation time

悅饌享 越兌味

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主廚推薦

Chef's Specials

藤椒菲力牛仔粒 \$880
Fried Diced Beef with Green Sichuan Pepper

古法菠蘿醬燒嫩羊排 | 2支 \$680
Double Braised Lamb Chops with Pineapple Tomato Sauce | 2 Chops

菠蘿雙味鮮蝦球 🍤 \$680
Wok-fried Shrimp Balls with Pineapple and Mayonnaise

川味麻婆豆腐煲 🍲 🍲 \$580
Wok-fried Sichuan Spicy Tofu

新馬摩卡嫩排骨 🍲 \$580
Double Braised Pork Spareribs with Asian Coffee Sauce

甜筒客家小炒肉 🍲 \$580
Fried HAKAA Pork with Bean Curd in Cones

黑金五味炒肥腸 🇮🇹 🍲 \$480
Deep-fried Pork Intestines with Savory Sauce | Italian Pork Intestines

酥炸金絲廣島蠔 | 2粒 🍤 \$380
Crispy Fried Giant Oyster with Vermicelli | 2 pcs

風味燒臘 Cantonese BBQ

明爐燒烤櫻桃鴨三吃



Crispy Roasted Duck Three Courses

\$2,880

片皮鴨 Slices of Roasted Duck

薄餅 / 蔥絲 / 黃瓜段 / 甜麵醬

Pancakes / Green Onion / Cucumber / Sweet Bean Sauce

4選2 | 4 Choices of 2

避風塘鴨架

Crispy fried Duck Bones with Garlic and Chili

醬爆鴨架

Wok-fried Duck Bones with Spices

客家菜圃爆鴨鬆

Sauteed Minced Duck with Dried Radish Wrap in Lettuce

酸菜鴨架豆腐湯

Duck bone soup with tofu and Chinese pickled cabbage





黃金片皮烤乳豬 🍷 🍷 🍷 \$7,800
Crispy Suckling Pig

燒味雙味拼 🍷 \$780
Combination Barbecued Platter

5選2 | 5 Choices of 2

明爐燒烤櫻桃鴨 Crispy Roasted Duck	明爐胭脂燒肥鵝 Crispy Roasted Goose	脆皮黃金燒腩肉 Crispy Roasted Pork Belly
玫瑰豉油王雞腿 Poached Chicken Leg with Soy Sauce	蜜汁燒烤靚叉燒 Cantonese Barbecued Pork	

明爐胭脂燒肥鵝 \$680
Crispy Roasted Goose

明爐燒烤櫻桃鴨 \$580
Crispy Roasted Duck

脆皮黃金燒腩肉 🍷 \$580
Crispy Roasted Pork Belly

玫瑰豉油王雞腿 \$520
Poached Chicken Leg with Soy Sauce

蜜汁燒烤靚叉燒 🍷 \$520
Cantonese Barbecued Pork

嚴選海鮮
Select Seafood



筍殼魚

Marble goby

時價 Current Price

- 清蒸
Steamed
- 油浸
Oil Poached
- 梅棗蒸
Steamed with Plum and Date
- 泰式檸檬
Steamed with Thai-styled

龍蝦



Lobster

時價 Current Price

- 蒜蓉粉絲蒸
Steamed with Garlic and Vermicelli
- 避風塘
Crispy fried with Garlic and Chili
- 乾燒酒釀
Fried with chili sauce
- 上湯焗
Poached with Superior Broth
- 鼓油王
Wok-fried with preserved soya bean sauce

龍虎斑

Tiger Groupers

時價 Current Price

- 清蒸
Steamed
- 油浸
Oil Poached
- 潮式
Cantonese
- 川味剁椒
Sichuan Chilies

金湯香檳茸黑鮑魚

14-6人



Poached New Zealand Giant Abalone

\$3880

with Champaign Mushroom Supreme Broth | 4-6 Persons

桌邊烹調
Table Service

帶子炒蝦球



Wok-fried Prawns and Scallop

\$780

- XO醬
XO Sauce
- 清炒
Light

海大蝦

4尾



Prawns | 4pcs

\$680

- 上湯焗
Poached with Superior Broth
- 避風塘
Crispy fried with Garlic and Chili
- 鼓油王
Wok-fried with preserved soya bean sauce
- 乾燒酒釀
Fried with chili sauce
- 咖哩粉絲煲
Steamed with Garlic and Vermicelli

南非活鮑魚

1顆



Abalone | Piece

\$520

- 生炒
Wok-fried
- 蒜蓉粉絲
Steamed with Garlic and Ver micelli
- 椒鹽
Fried with Salt and Pepper

精選開胃菜

Select Appetizer

化骨醋溜卵香魚 \$380
Marinated Ayu Fish with Savory Sauce

秘製胡麻手撕雞 \$380
Shredded Chicken with Sesame Dressing

老醋雲耳撈海蜇 \$280
Marinated Jelly Fish and
Black Fungus in Aged Vinegar

紹興酒香泡鳳爪 \$280
Chicken Feet with Chinese Wine

烏梅蜜漬小番茄 🍷 \$280
Marinated Tomato with Plum Sauce

醋香涼拌海魚皮 \$280
Marinated Fish Skin with Vinegar

南乳黃金醃泡菜 🍷 \$200
Golden Pickle Cabbage

脆皮手吊炸子雞 🍗
Crispy Fried Chicken

全 Whole | 半 Half
\$1,380 | \$780

香辣宮保炒雞丁 🍗 🌶️
Fried Chicken with Dry Chili

\$580

松露牛肉 / 蝦仁 炒滑蛋
Truffle Beef / Shrimp Scramble Egg

\$480

菜脯蝦仁烘蛋 🍗
Fried Egg with Shrimp and Radish

\$480

雞肉 · 蛋類

Chicken & Eggs

牛・豬肉佳餚

Beef & Pork Cuisine

稻草生扣西施牛   1,580
Braised Straw-Wrapped Beef Short Rib

白灼青蔥嫩牛肉 \$680
Poached Beef with Scallions

鬼馬蠔油炒牛肉  \$680
Stir-fried Beef with Oyster Sauce

鎮江香醋焗腩排  \$580
Wok-fried Pork Spareribs
with Age Vinegar

鳳梨糖醋咕嚕肉   \$560
Fried Pork and Pineapple
with Sweet and Sour Sauce

椒鹽四季炒肥腸   \$520
Deep-fried Pork Intestines and
Green Beans | Italian Pork Intestines



風味煲仔 Chinese Casserole

蟹粉白玉海鮮煲 🍤 \$680
Braised Seafood with Crab Roe
and Egg Tofu

支竹干香龍膽煲 \$680
Fried Giant Grouper with Bean
Curd Clay Pot

鹹魚雞粒豆腐煲 \$580
Wok-fried Tofu with Chicken
and Salty Fish

川味麻婆豆腐煲 🌶️ 🐷 \$580
Wok-fried Sichuan Spicy Tofu

北菇羊肚菌豆腐 🍄 \$480
Wok-fried Shiitake Mushroom
with Bamboo Fungus and Tofu (Veg)



Kung Fu Soup 功夫湯品

松茸黃皮濃雞湯 | 6人   \$1,980

Double-boiled Chicken Soup with
Matsutake Mushroom | 6 Persons


加九孔鮑 | 4粒 | Extra Abalone | 4pcs \$2,680

花膠響螺燉椰盅 | 位  \$680

Double-boiled Fish Maw with
Whelk and Coconut | Per Person

仙草燉雞湯 | 4人 \$680

Double-boiled Grass Jelly Chicken Soup | 4 Persons

宋嫂鮮魚羹  \$580

Madame Sung Fish Soup with Sea Bass





清燉津白獅子頭 | 位 

\$580

Stewed Meatball Pork in Double-boiled
Chicken Soup | Per Person

黑蒜花膠燉烏雞 | 位

\$380

Dark Garlic and Fish Maw Chicken Soup | Per Person

雲腿濃湯佛跳牆 | 位  

\$380

Buddha Jump Over The Wall | Per Person

加單粒九孔鮑 | Extra Abalone

\$580

雲耳齋菜白玉羹 | 位 

\$360

Fungus and Water Shield Vegetarian Soup | Per Person

Fresh Vegetables

時蔬美饌

上湯蟹肉扒蘆筍 🍤 \$580
Fried Asparagus and Crab
with Supreme Broth

銀杏野菌嫩絲瓜 🍄 \$480
Fried Luffa with Mushroom and Ginkgo

銀魚乾煸四季豆 🐟 \$480
Fried Green Bean with Petite Fish in Pancake
附4塊荷葉餅 | Served with 4 Pieces Pancake

雲耳清炒五色蔬 🍄 \$480
Wok-fried Black Fungus with
Assorted Vegetables

季節時蔬 \$360
Seasonal Vegetables

地瓜葉 Sweet Potato Leaves	西蘭花 Broccoli	高麗菜 Cabbage
娃娃菜 Baby Chinese Cabbage	芥藍 Chinese Kale	莧菜 Amaranth
清炒 Wok-fried	蒜炒 with Garlic	蠔油 Oyster Sauce
		上湯 Poached





虎斑芋香米粉湯 | 4-6人 \$1280
Rice Noodle Soup with Giant Grouper | 4-6 Persons

蒜苗烏魚子炒飯 \$680
Fried Rice with Leek and Mullet Roe

福建海鮮燴炒飯 🍲 \$580
Fried Rice with Seafood Supreme Sauce

海鮮叉燒炒香苗 🍖 🍲 \$520
Fried Rice with Seafood and Barbecued Pork

松露野蕈炆伊麵 \$520
E-Fu Noodles with Mushroom and Truffle Paste

鮑絲皮蛋瘦肉粥 🍲 \$520
Seafood and Pork Congee with Abalone and Century Egg

韭黃乾炒牛河粉 \$420
Flat Rice Noodles with Beef and Yellow Chive

Fried Rice & Noodles 炒飯・麵類・河粉

港式點心 Dim Sum

夾肉蔥油餅 \$360

Beef Scallion Roll

牛肉，一卷切4塊 | One roll cut in 4 pieces

紅米春風腸 \$360

Fried Dough Rice Roll

金牌腸粉捲 \$360

Steamed Rice Roll with Beef

龍皇扣虎掌 \$360

Steamed Pork Tendon with Rice Crust

鮮蝦仁腸粉 \$280

Steamed Rice Roll with Shrimp

叉燒蒸腸粉 \$280

Steamed Rice Roll with
Barbecued Pork

黃金鮮蝦餃 | 3入 \$280

Steamed Shrimp Dumplings | 3pcs

海皇鮑燒賣 | 3入 \$280

Steamed Abalone Shu Mai | 3pcs

干貝南瓜餃 | 3入 \$280

Scallop Pumpkin Dumpling | 3pcs





松露珍菇餃 🍴 \$260
Steamed Vegetarian Dumplings

啤梨鹹水餃 🍴 \$260
Deep-fried Dumplings with
Pork and Mushrooms

翡翠韭菜餃 🍴 \$260
Steamed Seafood and Leek Dumplings

白玉蘿蔔酥 \$260
Crispy Radish Pastry

松露雞絲捲 \$260
Crispy Truffle Chicken Spring Roll

鮮蝦腐皮捲 🍴 \$260
Deep-fried Bean Curd Rolls with
Shrimp and Yellow Garlic Chive

雪霸叉燒包 | 2入 🍴 \$220
Steamed Barbecued Pork Buns | 2pcs

老乾鮮鳳爪 🍴 \$220
Steamed Chicken Feet with Chili Sauce

臘味蘿蔔糕 🍴 🍴 \$200
Pan-Fried Turnip Cakes with
Cantonese Sausage



Delicious Dessert

美味甜點

椰汁燉燕窩 | 位  \$980
Sweetened Coconut Milk
with Edible Bird's Nest | Per Person

手作鮮沖豆花 | 4人食用  \$780
A la Minutes Hand Made Tofu Pudding
紅豆 | 珍珠 | 花生 | 綠豆 | 雪蛤 | 薑汁 | 黑糖蜜
Red Bean, Tapioca, Peanuts, Green Bean, Frog Ovaries,
Ginger Juice, Dark Sugar Syrup | 4 Persons

紅蓮燉雪蛤 | 位  \$320
Sweetened Red Dates Soup with
Frog Ovarie | Per Person

黑糖珍珠蛋塔 | 3個  \$280
Tapioca Egg Milk Custard with
Dark Sugar Syrup | 3pcs

香滑芝麻糊 | 位  \$220
Sweetened Sesame Soup | Per Person

楊枝甘露 | 位  \$220
Pomelo and Sago Rice in Mango Syrup | Per Person

黑金流沙包 | 3入 \$220
Steamed Buns Stuffed with
Salty Egg Yolk Butter | 3pcs

刺蝟芝麻包 | 3入 \$220
Steamed Buns With Sweetened Sesame | 3pcs

花生奶皇捲 | 3入 \$200
Egg Milk Peanuts Roll | 3pcs



飲品
Drink

鮮榨果汁 SQUEEZED JUICE

杯 Glass
壺 Jug

柳橙汁 \$250
Orange \$800

葡萄柚汁 \$250
Grapefruit \$800

西瓜汁 \$250
Watermelon \$800

汽水 SODAS

罐 Can

百事可樂 \$180
Pepsi

七喜 \$180
7-UP

水 WATER

瓶 Bottle

依雲 1000ml \$230
Evian 1000ml

沛綠雅氣泡水 1000ml \$230
Perrier 1000ml

啤酒 BEER

瓶 Bottle

百威啤酒 \$200
Budweiser

海尼根 \$200
Heineken

朝日生啤酒 \$200
Asahi Super Dry

台灣金牌啤酒 \$180
Gold Medal Taiwan Beer

葡萄酒 WINE

瓶 Bottle | 杯 Glass

酩悦香檳 \$4,500
Moet & Chandon Imperial NV

雲霧之灣酒莊-黑皮諾 \$3,600
Cloudy Bay Pinot Noir

雲霧之灣酒莊-白蘇維濃 \$3,300
Cloudy Bay Sauvignon Blanc

利達民酒莊-亨利父子氣泡酒 \$1,800 \$300
Lindeman's Brut Cuvée

利達民酒莊-酒窖系列 \$1,600 \$350
Bin 90 甜白慕司卡多
Lindeman's Bin 90 Moscato

禾富酒莊-碧亞拉希哈紅葡萄酒 \$1,400 \$320
Wolf Blass Bilyara Shirz

禾富酒莊-碧亞拉夏多內白葡萄酒 \$1,400 \$300
Wolf Blass Bilyara Chardonnay

酒類
Hard Drink

中國茶

CHINESE TEA

客家陳年酸柑茶 \$120
Hakka Bitter Orange Tea

薰香茉莉窰 \$120
Jasmine Tea

包種茶 \$90
Pouchong Tea

龍潭寶珠紅玉 \$90
Ruby Black Tea

龍潭焙香金萱 \$90
Jin Xuan Tea

普洱熟茶 \$90
Pu'er Tea

焙火鐵觀音 \$90
Tieguanyin Oolong Tea

東方美人茶 \$90
Oriental Beauty Tea

本餐廳提供茶服務並酌收茶資，以每位計價。
The restaurant provides tea service and charges for tea of each person.



